

British Frozen Food Federation



TL update 59

August 2011

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Highlights in this edition: The new Food Information Proposal, first look at what the new labelling requirements will be, and; have your say, an invitation to give your views and let the Government know what you really think about regulatory enforcement!

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Food Information Proposal

In January 2008 the European Commission adopted a proposal to update the EU's food labelling rules, to be considered under the co-decision procedure. On 6 July, after more than four years, the European Parliament at second reading adopted a compromise agreement for the proposal. The compromise was reached following informal dialogue meetings of representatives from the EU Parliament, Council and Commission. The compromise text must still be formally adopted at a meeting of the Council of Ministers, which is expected to take place in early October, even though the compromise agreement has already been accepted for the Council at a COREPER meeting (of Permanent Representatives) on 22 June. The Commission has also issued its formal opinion accepting the compromise text. No further changes to the text can now be made, apart from minor adjustments that may result from the legal-linguistic verification procedure that is now underway.

The full text of the regulation that was adopted by the European Parliament can be found at <http://tinyurl.com/3era267>.

The EU's current general food labelling legislation can be traced back more than 30 years to Directive 79/112/EEC, while the existing nutrition labelling rules were adopted in 1990 (Directive 90/496/EEC) – although there have of course been many important amendments to the original legislation. The new legislation will combine requirements for general labelling and nutrition labelling and take the form of a Regulation, which will apply directly in all Member States. Virtually all food labelling will have to change to meet the requirements of the new Regulation, but there is a reasonable time to implement changes. To limit some of the cost implications businesses need to make sure they know what is coming.

The new regulation will enter into force twenty days after publication in the Official Journal. Most of the requirements of the regulation will apply after a further period of three years. Following publication in the OJ, which is expected to be later this year, the new European Regulation will co-exist for three years with the EU's existing labelling legislation (and with national legislation in Member States that implements the existing requirements).

Generally, foods that are placed on the market or labelled during that three-year period, but which do not comply with the requirements of the new regulation, may continue to be marketed until stocks are exhausted. For nutrition declarations (which becomes mandatory), a five-year period following the regulation coming into force is allowed. However, if a nutrition declaration is made on a voluntary basis, this will have to comply with the format required by the new regulation after a period of three years.

For the frozen food industry there are specific changes to be aware of. One new requirement that is likely to add an additional burden is that frozen meat, meat preparations and unprocessed fishery products must be

labelled with the date of freezing (or date of first freezing if frozen more than once).

For frozen foods sold defrosted there is also a general requirement to include 'defrosted' as an indication of prior treatment, although there are important exemptions. This requirement will not apply to frozen ingredients present in the final product; to foods for which freezing is a technologically necessary step in the production process; and, interestingly, to foods for which the defrosting has no negative impact on the safety or quality of the food.

The initial comment on this issue from Defra (in a letter to interested parties) reads as follows:

"Labelling of foods frozen and sold defrosted was subject to some discussion in second reading. Information will only need to be provided where consumers would be misled or the product would not be suitable for refreezing as a result of being defrosted. This is a compromise that balances consumer need for information and the burden to businesses."

Also, **the present exemption of not having to label a durability date for edible ices in individual portions** (in the UK's Food Labelling Regulations 1996, from Directive 2000/13/EC) is to disappear, and **where a frozen product has been glazed, the declared net weight of the food will be exclusive of the glaze**.

Some areas of the proposal were subject to lengthy debate between Parliament and the Council. One of these was on country of origin (COO) indications. In order to reach an agreement the Commission is now required to look in more detail at areas of greatest controversy, and additional legislation may follow at a later date.

COO indications remain where a failure to indicate might mislead the consumer and becomes mandatory for meat falling within the Customs CN codes 0203, 0204, and 0105 – for fresh, chilled or frozen meat from swine, sheep, goats or poultry. **Detailed implementing rules will follow within two years, following an impact assessment.**

Where the country of origin or provenance for a food is given and where this is not the same as that of the primary ingredient, the origin of the primary ingredient must also be given (or labelled as being different).

The Commission is also to report on whether to extend mandatory origin labeling to other product areas, firstly for meat as an ingredient (within two years) and then (within three years) for a range of products, including other types of meat; milk; milk as an ingredient in dairy products; unprocessed foods; single ingredient products; and ingredients that are more than 50% of a food. Other key changes to current labelling regulations include:

'Place of origin or provenance' is a well-established part of existing labelling legislation, but the new regulation will define these terms more precisely. 'Country of origin' will have the meaning already established for customs purposes, and 'place of provenance' will mean any place where a food is indicated to come from, that is not the 'country of origin'

The new regulation introduces a "principal field of vision" which is the field of vision of a package that is most likely to be seen at first glance by the consumer at the time of purchase. This is significant in the indication of additional voluntary nutrition information.

Legibility requirements are greatly strengthened, although detailed rules are to follow from the Commission.

The mandatory name and address to be included in labelling must now be that of a food business operator in the EU or the importer ('the operator under whose name or business name the food is marketed or, if that operator is not established in the Union, the importer into the Union market').

There is no longer a requirement for the date of minimum durability or "use by" date, to be in the same field of vision as the name of the food and the net quantity (or an indication of where the date may be found).

Where an expected ingredient is substituted by another, this must be indicated prominently.

The UK already has national regulations that cover certain added ingredients in some meat products, but there are now to be European rules that will also apply to some fish products:

– For meat products, meat preparations and fishery products that contain added proteins of a different animal origin; this must be indicated in the name of the food

– For meat products, and meat preparations which have the appearance of a cut, joint, slice, portion or carcass of meat, the name of the food shall include an indication of

the presence of added water if the added water makes up more than 5% of the weight of the finished product.

Similar rules will apply to fishery products and prepared fishery products which have the appearance of a cut, joint, slice, portion, filet or of a whole fishery product.

– Meat products, meat preparations and fishery products, which may give the impression that they are made of a whole piece of meat or fish, but actually consist of different pieces combined together by other ingredients, including food additives and food enzymes or by other means, shall bear the following indication: (in English) "formed meat" and "formed fish"

Allergen labeling remains mandatory, but allergens must be emphasised in the list of ingredients (by font, style or background colour, for example)

A nutrition declaration (back of pack) becomes mandatory. This will show the energy value and the amounts of fat, saturates, carbohydrate, sugars, protein and salt (rather than sodium). The mandatory declaration can be supplemented with other nutrient information –mono-unsaturates, polyunsaturates, polyols, starch, fibre, and vitamins and minerals (from a prescribed list). Trans fats are not included although the Commission is to report back on trans fats within three years.

Certain information from the nutrition declaration can be repeated on the labelling –energy value alone, or energy value together with the amounts of fat, saturates, sugars, and salt

For the latest text go to <http://tinyurl.com/3era267>

BRC Standard for Food Safety V6

Amid much publicity the latest version of the standard was launched on 29 July. Audits against the new standard will be from 1 Jan 2011 to allow 6 months for the training of auditors. A further guideline document on the standard is expected to be published in November and the standard in other languages from September.

The new standard looks very different with colour coding on the sections to indicate whether the clause is factory or office based and with the unannounced scheme whether it is part 1 or 2 of the audit. Some of the clauses have been moved around to give a better flow i.e. the organisation structure has been moved to the management commitment section. Some clauses have been expanded to cover more detail particularly where food safety is concerned i.e. CIP whilst others such as document control have been rationalised into one more meaningful clause. The changes have resulted in changes to numbering but the BRC are clear that they don't expect businesses to totally re-organise their Quality Management Systems to bring them in line. In terms of response following the audit, the audit report will ask for more on root cause identification and correction. The standard announced audit scheme is largely unchanged except that grade D has been removed, now being classified as "uncertified"

There are two unannounced schemes from which to choose – as before the unannounced is the only option to achieve an A+ grading. The site must notify of its intent to go this route within 3 months of their anniversary date and the audit not surprisingly starts with the factory aspects.

Option 1 – Single Unannounced Audit

This option is similar to the current unannounced scheme with both the factory element and document review take place on the same visit – factory first.

The audit takes place within 6 – 12 months of previous audit

Certification expiry date is one year from the expiry of the previous certificate – Not from the date of the unannounced audit.

Option 2 – Two Part Unannounced Audit

Part 1 – Unannounced factory GMP visit – in months 6 – 10 from previous audit

Close out of non-conformances will be reviewed in the second part of the audit

Part 2 – Announced audit at the usual anniversary time to cover documentation and systems.

Auditor will review some documentation in part one – to completion for some sections e.g. Pest control is all in the factory section.

The auditor will also be expected to visit the factory as part of the second announced part of the audit. One

report with the non-conformances will be issued after completion of both elements of the audit

Also introduced is an enrolment scheme – an entry point scheme designed for developing markets. A full BRC scope audit is carried out so it forms a gap analysis for the operator but the business doesn't get a certificate, grade or use of the logo nor do they get listed on the directory. They do get a scored audit and a report posted on the private area of the directory.

Some of the main changes to the standard are:

- Management commitment has been reorganised to provide better flow but not significantly changed. It now flows from Policy – Objectives – Communication and reporting – and management review. The organisational chart has been added to this section.
- A clause for pre-requisites has been added to the HACCP section and more emphasis has been given to verification of the HACCP plan.
- Customer focus has been removed from the Quality Management Systems section, some clauses have been rationalised.
- Supplier and Raw material controls have been significantly strengthened with greater emphasis on risk assessment as part of supplier approval and intake inspection. Separate requirements are listed for packaging, materials, services and outsourced processing.
- Traceability remains largely unchanged except for the addition of a time requirement of 4 hours. Auditors will be encouraged to follow best practise for auditing this by reviewing all the documents / systems which would be associated with the day / batch in question i.e. specifications, production as well as quality and food safety records. To test retrieval a timeline of 2 –5 months previous is suggested.
- The need for a factory plan with clearly defined production zones and movement of products and people is supported by the new introduction of a decision tree and associated guidelines. In addition a plan with water flows to include storage, water treatment and the use of recycled water is now also required.
- There are more detailed sections on chemical control, metal control and control of glass and brittle plastics to make it more aligned to current retail standards and give clarity when used abroad.
- There is more emphasis on cleaning with the need to define the level of cleaning which is acceptable and

the need to include hygiene and fabrication as part of internal GMP audits. Auditors will be encouraged to inspect hygiene standards more closely by asking to see inside equipment.

- Pest control has clearer guidelines where it is managed on site, this although uncommon in the UK is prevalent abroad and includes the introduction of the need for periodic specialist review i.e. a biologist visit. Toxic baits are not permitted in open product areas but will be (after last minute intervention) allowed in enclosed product areas (not just for infestations).
- Storage and distribution have been separated and more aligned with the separate BRC Storage and Distribution Standard. Where a business has its own separate storage facility this must be explicitly included or excluded from the scope of the audit.
- Allergens are the biggest cause of food recalls in both the UK and US. The section has been modified to be more outcomes focussed and looks in more detail at product changeovers, NPD and management of changing suppliers. There is also a stronger requirement for staff training and awareness. An attempt has been made to address all the main elements to avoid the need for duplicate audits.
- Provenance and Assured status claims are also becoming much more common, BRC have included elements on this, so for some standards the chain of custody requirements are met – again in an attempt to reduce the need for duplicate audits. The requirements extend from supplier checks through to mass balance reconciliation of ingredients and process controls.
- The personnel section now includes elements for managing agency and temporary labour and the jewellery clause prohibits all (visible) piercings.

Once published the task of training all auditors will begin – there are currently 1511 registered auditors across 103 certification bodies working across 115 countries. An auditor will have to be retrained and complete an exam before they can be re-registered and carry out an audit against V6. In an effort to improve auditor consistency there will be much greater surveillance and performance monitoring of the audits carried out. Increasingly businesses will be asked if an additional person from either BRC, UKAS or a senior auditor from the certification body can accompany the auditor saying that this is necessary to raise standards of consistency.

Codex Alimentarius Agrees Labelling Guidance for GM Food

At the Thirty-ninth Session of the Joint FAO/WHO Foods Standards Program Codex Committee and after nearly 20 years of debate, agreement was reached on guidance for the Labelling of Foods and Food Ingredients Obtained through Certain Techniques of Genetic Modification / Genetic Engineering

Although the text is not as strong as many countries and NGOs would have liked, the adopted language does provide guidance to countries that have sought it. The new Codex agreement means that any country wishing to adopt GM food labelling will no longer face the threat of a legal challenge from the World Trade Organization (WTO), as national measures based on

Codex guidance or standards cannot be challenged as a barrier to trade. The final text was approved at stage 5 at the 34th Session of the Full Codex Commission at its July meeting in Geneva. As with all Codex texts, this guideline is voluntary and no country is obligated to adopt it. The 19th session of the Codex Alimentarius Commission (1991) originated work on this topic “to provide guidance on how the fact that a food was derived from modern biotechnology could be made known to the consumer.” Although this seems like a very straightforward idea, and although many countries were already on the way to requiring some sort of labelling, there was tremendous resistance to such work, primarily by the USA. The Codex Committee on Food Labelling (CCFL) began work on the topic in 1993. Real progress was made only in 2008 when

a Background Paper was prepared by Nigeria, Canada and the US that referenced existing Codex texts that are relevant to the issue. At a subsequent meeting a rudimentary text was agreed based on reference to existing Codex documents, central to the codex guidance is consideration that different approaches regarding labelling of foods derived from modern biotechnology are used and that any approach implemented by Codex members should be consistent and based upon existing codex guidance.

Report on the 39th session along with the paper agreed at the full 34th Session of the Codex commission can be found on the following links: <http://tinyurl.com/3buvb78>
<http://tinyurl.com/4xzlglt>

Government launches next phase of Growth Review

On 9th June Vince Cable on behalf of BIS and the Treasury launched their plans for the next phase of the governments plan for growth. Skills, the rural economy and medium sized businesses will be the focus as the Government concentrates on restoring the economy. Building on the programme of reforms set out in the first plan for growth published at the Budget, the next stage of the review will focus on:

Infrastructure – considering how to eliminate barriers and encourage greater investment in UK infrastructure.

Education and skills – looking across the whole of the education system from schools, FE colleges, universities and other training providers to consider how to maximise economic growth. Including funding for 50,000 additional apprenticeships.

Logistics – covering rail, road, shipping and air freight interests and cutting across the wholesale industry, looking at opportunities and barriers to growth as the logistics sector evolves in response to the increasing complexity and globalisation of supply chains.

Mid-sized businesses – examining businesses that have expanded beyond the definition of SMEs, considering how to increase the number of firms that show significant growth at this level.

Rural economy – scrutinizing the constraints, opportunities and risks impacting on economic growth in rural areas, and considering specific issues including labour market characteristics, to support the Government’s commitment to rebalancing the economy. Open data – investigating the potential growth benefits and risks of opening up access to public sector data assets.

Additional capital investment in science
£3 Billion for the Green investment bank which they expect to be matched by private investment to the tune of £15 Billion

More information can be found on the BIS website at the link below: <http://tinyurl.com/3dozth5>

EC Implementing Regs for 1234/2001 for fruit and vegetables

The implementing rules covering the fruit and vegetables and processed fruit and vegetables sectors are currently laid down in Commission Regulation (EC) No 1580/2007 of 21 December 2007. The new regulation consolidates that regulation and subsequent amendments and repeals Regulation (EC) No 1580/2007. The new regulation is the **Commission Implementing Regulation (EU) No 543/2011 of 7 June 2011 laying down detailed rules for the application of Council Regulation (EC) No 1234/2007 in respect of the fruit and vegetables and processed fruit and vegetables sectors**

Fruit and vegetables that are intended to be sold fresh to the consumer may only be marketed if they are of sound, fair and marketable quality and if the country of origin is

indicated, the new regulation lays down detailed marketing standards. Both Imports and Exports need to conform to the marketing standards or to standards equivalent to them and provision is made for import conformity checks. Fruit and vegetables intended for processing are not required to conform to marketing standards.

Where they already exist the marketing standards laid down are as those set out in the standards adopted by the United Nations Economic Commission for Europe (UNECE). Detailed provisions and rules are also set out for the activities of producer organization.

The full text can be found at: <http://tinyurl.com/3k3wo2p>

European Parliament Approves the EU's Consumer Rights Directive

Consumers and businesses alike should reap the benefits of new consumer rights legislation in Europe, years of negotiations were concluded with the approval by the

European Parliament on Thursday (23 June) of the EU's Consumer Rights Directive.

On June 16, the Parliament's internal market and

consumer protection (IMCO) committee backed at first reading a compromise agreement on the draft law reached on 6 June between representatives of all three EU institutions.

"Consumers and businesses will equally win. We are a big step closer to a truly common internal market in Europe," said German centre-right MEP Andreas Schwab (European People's Party), who is steering the directive through the Parliament, ahead of the vote. Describing the directive as "a good compromise between necessary consumer rights and justified business interests," Schwab said it would serve as an example of where "more Europe" benefits shoppers and traders alike.

Brussels has been wrestling with the legislation since it was first tabled by the European Commission back in 2008 "More safety for consumers shopping online and common rules for businesses – these are the headlines of the political agreement between the Parliament and the Council on the Consumer Rights Directive," said Schwab.

Consumer groups are pleased that the draft being put to vote will not water down existing legislation in force in EU countries. "We welcome the fact that legislators have listened to Europe's consumers. The directive most probably will not cause any significant reduction of consumer rights in EU member states," said Monique Goyens, director-general of European consumers' group BEUC.

The deal contains:

- A 14-day EU-wide withdrawal period for distance and off-premises sales during which consumers may change their minds. If for any reason they regret having made the purchase, they may return it.
- Should sellers fail to inform consumers of their withdrawal rights, and then the period of withdrawal extends to one year.
- The price paid for the good must be refunded to

the consumer within 14 days of withdrawal.

- All goods ordered at a distance must be delivered to the buyer within 30 days: otherwise the consumer will have the right to cancel the purchase.
- Consumers must be clearly informed about the costs of returning any unwanted goods at the time of purchase so that they can choose the online retailer with the most favourable conditions.
- Digital goods are exempt from the withdrawal rules.
- The directive sets out measures to protect consumers from cost traps and contains new rules on contracts concluded electronically.
- It introduces harmonised rules on pre-contractual information to the consumer, even for on-premises contracts.
- The trader is responsible for any damage or loss of the good during delivery
- The identity and address of the seller must always be clear.
- Pre-ticked boxes on websites will be banned
- Traders will no longer be able to charge consumers more for paying by credit card.

The final text must still be formally approved by the Council of Ministers – timetabled for July – but given that inter-institutional negotiations have already been concluded successfully, this backing should be a formality.

Once published in the Official Journal of EU law, tentatively timetabled for October, member states will have two years to implement the legislation.

For the documents relating to this procedure:

<http://tinyurl.com/3hfm9ut>

Changes to Cadmium Levels in certain Fish

The Commission is proposing changes to the maximum permitted levels of cadmium in several fish species which would amend Regulation (EC) No 1881/2006 as regards cadmium. The note from the commission expert group can be accessed via: <http://tinyurl.com/3e46uum>

The proposed changes are for the maximum permitted levels of cadmium to be reduced in the following fish:

from 0.10 mg/kg to 0.05mg/kg:

bonito (*Sarda sarda*)

common two-banded sea bream (*Diplodus vulgaris*)

eel (*Anguilla anguilla*)

grey mullet (*Mugil labrosus labrosus*)

horse mackerel or scad (*Trachurus trachurus*)

louvar or luvar (*Luvarus imperialis*)

sardinops (*Sardinops* species)

skipjack tuna (*Katsuwonus pelamis*)

wedge sole (*Dicologlossa cuneata*)

from 0.20mg/kg to 0.15mg/kg:

bullet tuna (*Auxis* species)

from 0.3mg/kg to 0.25mg/kg (still under discussion on the basis of new data)

swordfish (*Xiphias gladius*)

The proposals will be discussed in the Commission's working group in the autumn. They are likely to be ratified early in 2012 unless there is evidence (i.e. occurrence data) that would justify retaining the higher maximum cadmium levels currently applied to the species mentioned above.

Transitional Measures to provide continuing Fishery Conservation measures

The European Parliament adopted by 622 votes to 40, with 21 abstentions, a legislative resolution on the proposal for a regulation of the European Parliament and of the Council amending Council Regulation (EC) No 1288/2009 establishing transitional technical measures from 1 January 2010 to 30 June 2011.

It adopted its position at first reading under the ordinary legislative procedure. The amendments adopted in plenary are the result of a compromise negotiated between the European Parliament and the Council. They amend the proposal as follows:

- The compromise text stipulates that in view of the forthcoming reform of the Common Fisheries Policy (CFP) and its relevance for the content and scope of new permanent technical measures, it is appropriate to delay the adoption of such measures until a new legislative framework is in place.

- In order to maintain the proper conservation and management of marine resources, and given that it can reasonably be expected that a new legislative framework

will apply as from 1 January 2013, the technical measures currently in force should continue to apply until that date. Consequently, since the temporary technical measures laid down in Regulation (EC) No 1288/2009 will cease to apply from 1 July 2011, that Regulation should be amended to extend their validity until 31 December 2012; lastly,

- given that fishing quotas for Boarfish (Caproidae) were established for the first time under Council Regulation (EU) No 57/2011, the amended text states that it is therefore appropriate to clarify that boarfish may be targeted using towed nets with a mesh size range of 32 to 54 millimetres.

Consequently, Annexes I and II to Council Regulation (EC) No 850/98 should be amended accordingly. The changes entered into force on 15 June 2011. For all documents relating to the procedure and the final legislative text follow the link to the European Parliament website.

<http://tinyurl.com/3o7wmjz>

Seafish wins Supreme Court case

Defra has welcomed a court ruling that reinstates the power of the Sea Fish Industry Authority (Seafish) to collect levies on imported sea fish and sea fish products. Seafish is the body that supports the UK's seafood industry. Five Supreme Court judges unanimously overturned an earlier Court of Appeal ruling that Seafish could not lawfully collect levy on imports following a legal challenge by a group of levy payers. The full judgment is at <http://tinyurl.com/3s372jv>

Defra, the Scottish Government, Welsh Government and DARDNI will continue to work closely with Seafish and the industry on how the organisation can best move forward. The Sea Fish Industry Authority (Seafish) is a UK levy-

funded Non-Departmental Public Body established by the Fisheries Act 1981. For more information go to www.seafish.org.

In 2009 a group of companies, which import fish, brought a case before the High Court challenging the right of Seafish to collect a levy on imported products. Although the High Court found in favour of Seafish, the Court of Appeal overturned the judgment in March 2010. Defra successfully applied for leave to appeal this ruling to the Supreme Court. The Supreme Court heard the case on 24-25 March and handed down its judgment on 15 June in favour of Defra. The Defra news bulletin can be found at <http://tinyurl.com/3pubehp>

Simplified Import Requirements for Fishery Products from Greenland

The European Council has published Decision 2011/408/EU laying down simplified rules and procedures on sanitary controls of fishery products, live bivalve molluscs, echinoderms, tunicates, marine gastropods, by-products thereof and products derived from these by-products coming from Greenland.

When the Decision takes effect, seafood from Greenland will no longer be subject to veterinary checks at EU Border Inspection Posts (BIPs). Imports of the products

into Greenland from third countries will be subject to veterinary checks at EU approved BIPs in Greenland. The Decision will apply from the date the first BIP in Greenland is officially listed. This is likely to be after a Food and Veterinary Office inspection has confirmed that the necessary EU equivalent measures have been implemented into the law of Greenland. Council Decision 2011/408/EU is available here: <http://tinyurl.com/3sqrfxq>

Reform of the EU Common Fisheries Policy

On 13 July 2011, the European Commission set out its long awaited proposals for a major reform of the EU Common Fisheries Policy. The plan's objectives are to secure both fish stocks and fishermen's livelihoods for the future while putting an end to overfishing and depletion of fish stocks and banning discards. The reform would introduce a decentralised approach to science-based fisheries management by region, and introduce better

governance standards in the EU and on an international level through sustainable fisheries agreements.

European Union Fisheries Commissioner Maria Damanaki said at a press conference following the release of the proposal the "Our current system is not working in favour of sustainability; 75% of the EU fish stocks are overfished and 1/3 is in a worrying state.... If no reform takes place,

only 8 stocks out of 136 will be at sustainable levels in 2022. Business as usual is not an option”

Sustainability and long-term solutions are key elements of the proposals that also include:

- That all fish stocks will have to be brought to sustainable levels by 2015
- An ecosystem approach will be adopted for all fisheries, with long-term management plans based on the best available scientific advice.
- “discarding”, will be phased out by 2016, with fishermen obliged to land all the fish that they catch. The exception will be species with a high expected survival rate if returned to the water
- The planned introduction from 2014 of market-based individually tradable “transferable fishing concessions”. It is proposed that these may be traded by operators within a member state, but not between them. Member states may exclude vessels less than 12 metres in length, though not vessels using towed gear. It is hoped this scheme will tackle the overcapacity by allowing some operators to leave the sector as they can sell their fishing rights to others at market value.
- Support measures for small-scale fisheries, including coastal fleets and aquaculture. The EU small scale fishing fleet represents 77% of the number of vessels within the fleets but only 8% of the total catch by volume.
- Obligations on member states to improved data collection
- Strategies recognising the importance of and to promote aquaculture, including the establishment of an Advisory Council for Aquaculture
- A less centralised approach, so although general policy principles and goals will be prescribed from Brussels, Member States will have to decide and apply the most appropriate conservation measures.
- Fishermen's organizations will play a stronger role in resource management, both planning and execution giving them the responsibility of increasing fishermen's profits
- Financial support will only be granted to environmentally friendly initiatives contributing to smart and sustainable growth. A strict control mechanism will rule out any funding of illicit activities or overcapacity

- Strengthening consumer information through labelling and marketing standards

As part of the revision of the common fisheries policy package there are proposals to amend the common marketing order. The existing labelling rules are extended to chapter 1604 and 1605 products including the majority of processed products with over 20% fish content. These will now need to be labelled with commercial designation, production method and where caught or farmed. For CN3 products and 1212 2000 (Seaweeds and other Algae), it is proposed to also include date of capture/harvest and whether fresh or defrosted.

There are many views on the problems with the current CFP in reality EU fisheries are affected by several interconnected problems. Most fish stocks are being overfished by a fishing fleet that is too large and efficient. Catches are dipping year after year and coastal communities, which often depend on fishing, see their economic opportunities fade away. In decision making, political leaders tend to favour short-term interests rather than long-term resource conservation; and a top-down legislative approach from Brussels has so far given the sector little incentive to behave responsibly and contribute to a sustainable use of resources. In April 2009, a Green Paper analysed the shortcomings of the current policy and opened a public consultation that lasted until the end of 2010. Input to the consultation and conclusions from several stakeholder events fed into the preparation of the reform package, which consists of the following components:

- A legislative proposal for a new Regulation setting out the main rules of the CFP
- A legislative proposal for a new Market Policy for Fishery and Aquaculture Products
- A Communication on the external dimension of the CFP.
- An overarching communication explaining the links between the above

The new package is being submitted to the European Parliament and Council for adoption under the ordinary legislative procedure (co-decision). The Commission aims for adoption and entry into force of the new framework by 1 January 2013. Follow the link below for more information and access to the proposal documents, Reform of the common fisheries policy <http://tinyurl.com/mydbo3>

Defra have now launched their consultation on the proposed changes. Links to all documents can be found on the Defra Website (link below) including hyperlinks to the following Commission documents:

- COM(2011) 417 – Communication from the Commission to the European Parliament, the Council, the European Economic and Social Committee and the Committee of the Regions; Reform of the Common Fisheries Policy
- COM(2011) 425 – Regulation of the European Parliament and of the Council on the Common Fisheries Policy

- COM(2011) 416 – Regulation of the European Parliament and of the Council on the Common Organisation of the Markets in Fishery and Aquaculture Products
- COM(2011) 424 – Communication from the Commission to the European Parliament, the Council, the European Economic and Social Committee and the Committee of the Regions on External dimension of the Common Fisheries Policy
- COM(2011) 418 – Report from the Commission to the European Parliament, the Council, the European Economic and Social Committee and the Committee of the Regions; On Reporting

Obligations under Council Regulation (EC) No 2371/2002 of 20 December 2002 on the conservation and sustainable exploitation of fisheries resources under the Common Fisheries Policy

- Impact assessments: SEC(2011) 891, SEC(2011) 883

Responses should be addressed to Frances Kirwan at Defra (17 Smith Square, Westminster, London, SW1P 3JR.) Or emailed to: cfp@defra.gsi.gov.uk and must be received by 10th November 2011. For details follow the link to the Defra Website <http://tinyurl.com/3m6wljm>

Government publishes Sustainable Buying Standards

This is the first issue of **Government Buying Standards for Food and Catering Service** specifically aimed at ensuring government buyers procure food and catering services sustainably. The new standards include: official specifications that all government buyers must follow when procuring a range of products; information about sustainable procurement and how to apply it when buying, and; direct links to websites with lists of products that meet the standards.

The standard defines sustainable food procurement as a process whereby public authorities procure food, catering equipment and catering services that:

- Contribute to a healthy diet
- Support a thriving and competitive food industry
- Promote high animal health and welfare standards
- Deliver improving environmental impact throughout the lifecycle of the product or service.

The GBS for food and catering services has three main criteria areas of sustainable procurement:

- Foods produced to higher sustainability standards – covering issues such as a food produced to higher environmental standards, fish from sustainable sources, seasonal fresh food, animal welfare and ethical trading considerations
- Foods procured and served to higher nutritional standards - to reduce salt, saturated fat and sugar and increase consumption of fibre, fish and fruit and vegetables
- Procurement of catering operations to higher sustainability standards – including equipment, waste and energy management.

As well as the criteria there are two overarching commitments set out in the coalition agreement that Central Government source food: subject to no overall increase in costs and meeting UK or equivalent standards of production; and also that, in line with the industry principles on country of origin information caterers should be able to indicate the origin of the meat, meat products and dairy products either on the menu or

accompanying literature, or at least when the information is requested by the consumer.

The Government Buying Standards (GBS) for Food and Catering Services is an England-only policy and is self regulated as regards enforcement. The objective for including each policy strand in the GBS for Food is to avoid incentivising public sector food buyers to trade off one or more of the strands against others; for example, procuring cheaper, but equally nutritious food, from less environmentally-sensitive production systems. The GBS includes minimum mandatory criteria, that are mandatory for central government departments and their related agencies, as well as the best practice criteria recommended.

Mandatory Standards can be found at:

<http://tinyurl.com/66vj6uv>

Voluntary Guidelines can be found at:

<http://tinyurl.com/62adeaa>

The scope of the standards cover: animal welfare; fish; higher environmental standards, such as organic or integrated production (eg LEAF); seasonal produce; fairly traded produce; provision of water; energy efficient catering equipment; waste management; nutrition, salt, saturated fats and added sugar.

The new standards will come into force for all new catering contracts from September 2011, covering food and catering services procured by Government

departments and their agencies, including the armed services and prisons. The wider public sector is also encouraged to make use of the GBS but the Department for Education is exempt from the nutritional standards.

They will continue to apply their own nutritional standards and approach to healthy eating

For advice on GBS more generally please refer to the sustainable development area of the Defra website at:

<http://tinyurl.com/5vka7gj>

The Government Buying Standards Group can also be contacted directly on gbs@defra.gsi.gov.uk For information specifically regarding the new food standards go to: <http://tinyurl.com/42repc9> Or <http://tinyurl.com/3lh2atb>

Debate on the Definition of Meat Preparation and Meat Products

The definition of fresh meat in the Food Hygiene Regulations (EC) 853/2004 differs from that in the Poultrymeat Marketing Regulations (EC)1047/2009 amending the single CMO Regulation (EC) 1234 / 2007 in that the Food Hygiene Regulations include frozen meat as part of the definition fresh meat, whilst the poultrymeat marketing standards does not. This has a knock-on effect for the definition of 'fresh poultry meat preparations' in the Poultrymeat Marketing Regulations, which effectively prohibits the use of previously frozen meat in the production of poultrymeat preparations to be sold chilled.

Historically frozen meat has been widely used in the production of fresh poultrymeat preparations and the change in this ability, which came into force in March 2010, has provoked intense debate around the definitions of poultrymeat preparation and poultrymeat products; as products are not subject to the same restriction. With the subsequent absence of real clarity inconsistencies in the application of the Poultry Marketing Regulations is the result and the industry remains in a state of limbo over the subject.

Member States generally considered that the existing definitions were sufficient even though they seemed to

have a different understanding of the requirements. Discussions ended with the Commission suggesting there were two possible options to try "separate" meat products and meat preparations. The first involved ascertaining changes to muscle structure, and the second was to take a simpler approach – e.g., possibly just to check whether the meat was red raw inside or not. The Commission also noted that there were different risks for fully processed meat than there were for meat preparations, and this needed to be taken into account. There was a further Commission Working Group meeting in Brussels on Wednesday 11 May at which this issue was again discussed. In summary, Member States repeated that they were against changing the definitions of meat products and meat preparations in the food hygiene Regulations and gave a clear steer that they would prefer Guidance. The Commission (DG-SANCO Steering Group) via the FSA has now issued a questionnaire. The purpose of which is to provide information needed to populate the impact assessment on possible amendments to the Hygiene Regulations should they ultimately decide to go this route.

The contact at FSA is Rosalind Glover - Rosalind.Glover@foodstandards.gsi.gov.uk

Defra Review of Waste Policy for England

Defra recently published their waste review of policy for England, it identifies a number of areas where the government will be focusing policy efforts to meet their obligations under the revised Waste Framework Directive 2008/98/EC which came into force on 12 Dec 2008. The resultant transposition regulations are the Waste (England and Wales) Regulations 2011 that came into force on 29th March 2011.

The waste review is guided by the waste hierarchy requirement within the regulations. Regulation 12, which has a 6 month transitional period taking it up to 29th September 2011, highlights the duty of businesses that handle waste to apply the waste hierarchy priority. Top priority on the hierarchy is given to the prevention of waste, followed by re-use and recycling. Next comes "other forms of recovery", in which supporting and promoting anaerobic digestion plays a prominent part. The last resort is then disposal. Generally speaking the higher up the hierarchy the activity takes place the lower the carbon impact. The review targets those waste streams with both high embedded carbon and a high emissions carbon impact. Foodwaste figures highly in both of these categories.

For more information on the regulatory requirements of the Waste (England and Wales) Regulations 2011 follow the link to the Defra Website <http://tinyurl.com/6z5hmsy> Defra has also recently issued guidance on applying the waste hierarchy which can be found at <http://tinyurl.com/68cpjqy>.

A key identified priority is the development of a range of measures to encourage waste prevention and reuse and supporting greater resource efficiency. The review says

this is a move away from addressing ways of disposal of waste to significantly reducing how much is generated or how it can become a raw material for another process. The rationale for this is that much of the environmental impact of a product arises from its manufacture and use, long before it becomes a waste material.

The review highlights a number of potential business benefits including potential cost savings to UK businesses of over £22 billion via low and no cost resource efficiency measures. These were identified in research published by Defra in March: "The Further Benefits of Business Resource Efficiency" completed by Oakdene Hollins. The research report (attached) can be accessed through <http://tinyurl.com/6adhajy>

Specifically the government is asking businesses to:

- Focus on waste prevention and resource efficiency
- Focus on better design and manufacturing, particularly food businesses
- Consider different business models
- Re-use products and materials wherever possible
- Take greater responsibility for the whole product life cycle
- Help staff and customers to reduce waste
- Promote sustainable procurement throughout the supply chain
- Invest in waste infrastructure
- Send less to landfill.
- Ensure that their waste is managed legally and safely

In return the government will make it easier for businesses to do the right thing by:

- Setting a clear policy direction
- Providing clear fiscal and regulatory certainty
- Reducing the burden on regulatory compliant businesses
- Focussing on illegal operators
- Providing access to information on legal obligations and guidance
- Sharing evidence on research and best practise
- Facilitating responsibility deals
- Practise responsible procurement within its own operations.

Foodwaste is a notable exception to the government's waste hierarchy. The use of anaerobic digestion (classed as an "other form of recovery") is more positive environmentally, than recycling. The report claims that foodwaste in landfill accounts for almost half of the CO₂e emissions from this source and of the estimated 16 M tonnes of foodwaste generated in Britain at least 40% ends up in landfill. The vision on foodwaste is: to reduce the amount of food wasted; that food which is wasted, is used to produce renewable energy or fertiliser and that no foodwaste goes into landfill. Of all of these, prevention is the strongest drive as this achieves the greatest positive environmental impact.

The report claims that almost 25% or 3.57 tonnes of UK foodwaste comes from the manufacturing, retail and distribution sectors, with an opportunity to save in the order of £5 billion annually. Food businesses are highlighted as having a key role particularly in product design and manufacture to cut foodwaste including; more varied pack sizes; clear storage, usage and durability instructions as well as promotion on the use of leftovers. Catering businesses are also advised to offer: more flexible portion sizes, doggy bags for uneaten food and training in waste minimisation for staff.

Businesses are unlikely to face significant new regulation as much of what Defra plans will be through responsibility deals or voluntary agreements. This approach has attracted a good deal of criticism. Shanks Group's chief executive, Tom Drury, said: "We feared the review would be heavy on ambition and light on action, and unfortunately we were right. By not introducing new regulation to ensure compliance and not shortening timescales to encourage pace of change, it is unlikely to deliver the environmental and economic outcomes required to achieve the zero waste target."

The full Review along with the AD strategy launched at the same time are attached and can be found on the Defra website and is accessible through the following link: <http://tinyurl.com/6ffoo9y>

FSA Research on the Behavior of Allergy sufferers

New research, published by the Food Standards Agency, provides insights on how people with life-threatening nut allergies use food labels when choosing what food to buy and eat. The research will be used to help produce clearer allergy information for consumers. The study, carried out by the University of Surrey, involved participants being accompanied during a routine food shop and interviewed at length to find out what they were thinking when they chose each product.

The research found that when people were making choices about buying or eating a particular food:

- The brand was important because participants trusted certain food companies more than others.
- The allergy advice box was used by many as a reliable source of information, often instead of the ingredients list. Most participants did not know that this information was voluntary and some assumed incorrectly the absence of an allergy advice box meant the product did not contain any of the main food allergens and was safe for them to eat.
- 'May contain' warnings, were not seen as credible or desirable and were sometimes ignored. The majority of participants felt that it was almost impossible to avoid eating products with 'may contain' labelling. These precautionary warnings are used by some food manufacturers to indicate possible cross-contamination with a food allergen.
- When eating out, some people did not tell restaurant staff about their allergy because of

social embarrassment and the fear it would further limit their choices. For some this led to increased risk-taking.

Sue Hattersley, head of food allergy at the FSA, said: 'this research shows the importance of clear allergy labelling on food products. Shopping for food can prove to be very difficult and time-consuming for people with food allergies and we urge food manufacturers and businesses to follow our best practice guidance when providing allergy information. This can make simple everyday tasks such as food shopping or eating out a safer, less stressful and more pleasurable experience for people with food allergies.'

The results are being used to inform dietary advice to consumers with nut allergies and to steer the development of food allergy labelling policy. The full study report and further information on the resources available to help food allergic consumers make safer food choices can be viewed at the links below.

<http://tinyurl.com/3wqp5td>

As part of the coalition government's deregulation agenda, it's push on responsibility through the "big society" and as part of it's cost cutting strategy a number of important initiatives looking at what and how legislation is enforced in England have been launched. There are opportunities for you to have your say either: directly through feedback on the Red Tape Challenge Website or to the consultations listed below or through representation by the BFFF on your behalf. See points C, D and E below

A. CIEH, TSI and LBRO Joint Statement

Following the demise of Local Government Regulation (LACORS), the Chartered Institute of Environmental Health (CIEH), Trading Standards Institute (TSI) and Local Better Regulation Office (LBRO) have issued a 'Joint Statement of Commitment', stating that they will act "together to maintain and support the essential elements of the regulatory landscape and to rationalise and streamline existing systems of professional support and network communication". Of particular note are support for the Home Authority scheme, which will be hosted by TSI, and the provision of "accessible advice via websites". More information is available from <http://tinyurl.com/3ofktp9>

B. The Regulatory Support Unit

Although Local Government Regulation (LACORS) has ceased to exist; the Local Government Group is establishing a new Regulatory Support Unit (RSU) to undertake some of the core activities previously delivered by LG Regulation. The RSU's remit will be "to provide councils with direct support for a range of regulatory services by disseminating timely, relevant and important information through a specialist email service and the existing LACORS' website, sharing examples of good practice and helping frontline regulatory services to deliver better outcomes." The RSU will also be working with a number of government agencies to help secure effective partnership working between those agencies and the local government regulatory services sector. The RSU will be a membership organisation funded through individual subscriptions from councils, fees ranging from £1000 up to a maximum of £2000 per council, depending on size. It is not clear whether there will be any opportunity for other stakeholders to subscribe, as with the previous LACORS service. More information is available on <http://tinyurl.com/3ll7ygo>

A new online 'Food Standards and Labelling Community of Practice' was also being established. The 'Community of Practice' was intended to be the primary mechanism for national discussion of food standards and labelling issues for local government (but would not be available to other stakeholders). A recent BFFF meeting with Defra suggests that this online forum is functioning effectively

C. Transforming Regulatory Enforcement: Discussion Paper for Consultation

BIS has issued a discussion paper for consultation, 'Transforming Regulatory Enforcement'. In line with its

growth agenda, the Government says that it is keen to simplify the way enforcement is carried out so as to reduce burdens on business. The discussion paper sets out some guiding principles and puts forward initial thinking on specific areas for reform. This consultation is intended to inform policy development over the summer and a White Paper in the autumn. The government invites views from all interested persons to help it get the approach to enforcement right.

The consultation closes on 15 September 2011 and a White Paper will be published in the autumn. The Discussion Paper and the consultation response sheet can be found in the links below:

Enforcement Strategy Discussion Paper

<http://tinyurl.com/5womg5y>

Discussion Paper: consultation response sheet

<http://tinyurl.com/42o89b3>

A high level of importance is being attached to responses to the Red tape challenge website so we are encouraged not to be shy in describing our experiences, they might really assist in driving change.

D. The future of the Local Better Regulation Office (LBRO) and the Primary Authority scheme

The Government is also consulting on the specific changes it is looking to make to the Local Better Regulation Office and the Primary Authority scheme. As part of the Government's wider review of public bodies, which began in 2010, it is proposed to change the status of the LBRO so that it ceases to be a non-departmental public body and instead becomes a constituent part of BIS, carrying out specified functions. In the case of Primary Authority, the consultation is intended to support the public commitment to:

- Strengthen the role of inspection plans to deliver earned recognition for business
- Broaden the eligibility criteria to enable more organisations to participate in the scheme
- Extend the scheme to include specific areas of regulation, which are currently out of scope.

One aspect being considered (see Question 9 of the consultation paper) is whether eligibility for the Primary Authority scheme should be broadened so that the 'assured advice' benefits of the Scheme become available to different business models such as:

- Company Group structures
- Franchises
- Trade Associations

Views are invited from all interested parties, particularly those that may be affected by the proposed changes to the LBRO and the Primary Authority scheme. The consultation closes on 15 September 2011. The Consultation Paper and consultation response sheet are available as below:

Local Better Regulation Office (LBRO) / Primary Authority consultation document

<http://tinyurl.com/3uvck5o>

Local Better Regulation Office (LBRO) / Primary Authority consultation response sheet

<http://tinyurl.com/3oyybg5>

Impact Assessments, are also available:

Impact Assessment for proposed changes to the Local Better Regulation Office

<http://tinyurl.com/3lw293n>

Impact Assessment for proposed changes to the Primary Authority scheme

<http://tinyurl.com/3jwyv43>

E. Red Tape Challenge: Enforcement Theme

To accompany the consultation on enforcement strategy, the government has also established a dedicated area on the Red Tape Challenge website to capture specific views on enforcement issues. This is now open and will run through July and August, ending on 31 August 2011.

The Red Tape Challenge was launched via a dedicated website by the Government earlier this year to identify (and reduce) unnecessary regulation. Giving the public and businesses a chance to have their say on regulations that affect their everyday lives; whether it's to speak up for well designed rules that are there to protect, or challenge badly designed or badly thought through regulations that are an unnecessary burden. The enforcement theme has been introduced as many of the comments on the site to date make it clear that in some cases it is not regulation itself which causes problems, but the way it is enforced. The Regulatory Enforcement theme is slightly different to other parts of the Red Tape Challenge. Normally once a theme has closed to the public, Ministers have three months to explain why a regulation is still required, or it will be scrapped. This theme is not about scrapping regulations, it informs the consultation already underway on Transforming Regulatory Enforcement. Members are encouraged to make comment on the website or if you prefer contact the BFFF with the details and if appropriate we will post it on your behalf.

The Red Tape Challenge can be assessed at:

<http://tinyurl.com/3foozct>

F. Better Regulation of 'Use By' Date Coded Foods

A working group based on the membership of the LBRO's Business Reference Panel was established in response to a request from the Local Better Regulation Office for an independent and evidence based review of the regulation and enforcement of 'use by' date labelling. The report is

available on the LBRO site from

<http://tinyurl.com/3tr9nt5>

This activity follows an earlier working group, again based on the membership of LBRO's Business Reference Panel, which examined issues concerning compliance and enforcement regarding sales of age restricted products. LBRO is now consulting on a broad framework of principles, which are intended to provide a context for the development of a code of practice that will contain more detailed provisions for regulators and enforcement agencies.

Details from <http://tinyurl.com/42r7vhq>

G. One-in, One-out Methodology

BIS have issued a document to support their One-in, One-out policy to control the number and costs to businesses associated with new regulations. The document aims to provide officials in Government Departments with methodological guidance to operate the new One-in, One-out (OIOO) Rule and encourage them to implement regulation only as a last resort, having first considered the use of non-regulatory alternatives. It is based on the OIOO framework agreed by the Reducing Regulation sub-Committee (RRC). The underlying OIOO methodology builds on the Green Book and the Impact Assessment (IA) Toolkit with the evidence base for OIOO (INs and OUTs) provided by Impact Assessments.

The key features of the OIOO Rule are that:

- The initial scope of OIOO includes any new UK legislation which imposes a direct annual net cost on business or civil society organisations (IN)
- For any direct net cost imposed on business and civil society organisations, departments must identify and remove existing regulations with an equivalent value (OUT)
- Departments will be asked to identify compensatory OUTs at the same time that INs are cleared by the Reducing Regulation sub-Committee (RRC). Measures for which OUTs have not been identified will normally be delayed
- Departments are expected to put in place plans leading to the commencement of OUTs as soon as possible.

The Document can be found at :

<http://tinyurl.com/44epg9l>

Department of Health Calorie Labelling Guidance Document

To support the Public Health Responsibility Deal, which was launched in March 2011, the food network developed three pledges to reduce salt, to remove artificial trans fats and to provide calorie information on menus.

To support the work being done to promote calorie labelling in catering establishments guidance documents have been published to assist both caterers and enforcement officers. Through the Public Health

Responsibility Deal the Government is working with industry to try and make catering meals healthier and to provide consumers with information to enable them to make informed choices – whether this is in restaurants, pubs, cafés, takeaways or workplaces.

The voluntary out of home calorie labelling pledge asks that caterers “provide calorie information for food and non alcoholic drink for their customers in out of home settings in accordance with the principles for calorie

labelling agreed by the Responsibility Deal”.

Illustrative guidance on the principles of calorie labelling, including examples of how calories might be displayed on menus, is available at:

<http://tinyurl.com/44u43wg>

Technical guidance covering regulatory and enforcement issues, which is of particular relevance to enforcement bodies, is available at:

<http://tinyurl.com/4476a9l>

The guidance was developed in consultation with both LG Regulation and local authority representatives. It covers both regulatory and best practice advice and provides information on: legal obligations; methods of obtaining nutrition information; updating nutrition information; use of explanatory statements; enforcement; and ensuring the accuracy of calorie information

National Diet and Nutrition Survey

The Department of Health has published the combined results from the first two years of the National Diet and Nutrition Survey (NDNS) rolling programme (2008/09 - 2009/10). The NDNS is a continuous cross-sectional survey, designed to assess the diet, nutrient intake and nutritional status of the general population aged 18 months upwards living in private households in the UK. The NDNS involves an interview, a four-day dietary diary and blood and urine samples. Results are used by government to develop policy and monitor progress on diet and nutrition; and to assess whether the UK population is meeting expert recommendations on particular nutrients. Responsibility for nutrition policy in England and Wales including Management of NDNS transferred from FSA to Health Departments in 2010. The findings show that the overall picture of the diet and nutrition of the UK population is broadly similar to previous surveys in the NDNS series carried out between 1994 and 2001 and include:

- Fruit and vegetables: Adults (aged 19 to 64 years) consumed on average, 4.2 portions per day and older adults (aged 65 years and over) consumed 4.4 portions. Thirty per cent of adults and 37 per cent of older adults met the ‘five-a-day’ recommendation whereas for boys aged 11-18 years, only 13 per cent met the ‘five a day’ recommendation. Girls in the same age group

consumed 2.7 portions per day and 7 per cent met the recommendation.

- Saturated fat: Mean intake for all age groups exceeded the recommended level of no more than 11 per cent of food energy. The mean intake for adults aged 19 to 64 years was 12.8 per cent of food energy
- Trans fat: Mean intakes provided 0.7-0.9 per cent of food energy for all age groups, which was within the recommendation of no more than 2 per cent food energy
- Non-Milk Extrinsic Sugars (NMES) (added sugar and sugar released from food during processing): Mean intakes exceeded the recommendation of no more than 11 per cent of food energy for children aged 4 to 18 years and adults aged 19 to 64 years
- Alcohol: 61 per cent of adults (aged 19-64) and 53 per cent of older adults (aged 65 years and over) consumed alcohol during the four-day diary. Adults who had consumed alcohol obtained 9 per cent of energy intake from alcohol in the 19 to 64 age group and 6 per cent in the 65 years and over group.

The full statistical release, including a summary, can be found at the following URL:

<http://tinyurl.com/3cvup4s>

IGD Guide on Calculating and Communicating Fruit and Veg Portions

The Institute of Grocery Distribution has recently published a free to download guide developed by their Industry Nutrition Strategy Group. **The Best Practise Guide to Calculating and Communicating fruit and vegetable portions in composite foods** has been developed in order to promote consistency in the way in which labelled fruit and vegetable content of composite foods is calculated, and to provide criteria that should be met in order for fruit and vegetable portions to be declared.

The best practice guide sets out principles for communicating portions of fruit and vegetables to consumers and includes:

- Guidance on what counts and how much
- Technical and production information
- Case studies

The report will be of interest to nutritionists and those working in product development, product design,

regulatory affairs, communications and marketing. The report can be downloaded from the IGD Website <http://tinyurl.com/3wpyu2w>

A working group report on the development of the guide is also available. The Report of the IGD Industry Nutrition Strategy Group’s Best Practise Guide to Calculating and Communicating Fruit and Vegetable Portions in Composite Foods provides a background to the development of the guide and information on the data and research considered. It includes results of an online survey of dietitians and outcomes from a stakeholder workshop and can be found by following the link <http://tinyurl.com/3pcoow5>

FVO Inspection Report on Poultry Meat Export to EU from Thailand

The Food and Veterinary Office (FVO) has published report no. 2011-6211 following an FVO Mission to Thailand which took place between 17 - 25 March 2011. The mission was to assess the animal health controls on poultry, the meat of which is intended for export to the EU. Specifically to audit the performance of the competent Authority (CA) of Thailand with regard to the supervision of animal health conditions in the production and processing of fresh poultry meat and meat products destined for export to the EU and to evaluate the actions taken by the CA to address the recommendation of the previous report (DG/SANCO)/2009-8266) on the subject. The context of the mission goes back to the AI epidemic in Thailand in 2003-2005 when a ban was imposed on the import to the EU of uncooked poultry products. Two previous missions took place in Thailand concerning the export of poultry products: one in 2005 (Ref. DG(SANCO)/7554/2005) and one in 2009 (DG(SANCO)/2009-8266). Shortcomings were found in those two missions and recommendations were made to the Thai authorities to address the findings. Thailand has been considered free from highly pathogenic AI since 11 February 2009, with no outbreaks of AI or ND registered in Thailand since 12 November 2008. The Thai authorities asked officially on the 14 December 2010 for the European Commission to lift the restriction on the import of fresh poultry meat to the EU.

The Audit reports "Thailand has a comprehensive body of legislation and standards covering all aspects of prevention, control and eradication of AI and ND. In particular two permanent committees have been established at provincial and district level. The committees meet regularly, and have the mandate to deal with outbreaks of AI, ND or any other epidemic disease. They include representatives of the Agriculture and Public Health Ministries. The DLD remains the CA for matters relevant to this mission. The CA structure has been substantially re-enforced with the recruitment of 2073 of these officers (livestock assistants), within the framework of a pilot

project implemented in the high-risk areas. These assistants have the responsibility to patrol in the territory assigned to them in order to check for any problems in the field of animal health, liaising with the district and village officials."

The report further concludes that: "After the AI epidemic of 2003 to 2005 and after the missions DG (SANCO) 2005-7554 and DG(SANCO) 2009-8266, the CA has continued improving the system of supervision of the health conditions in the poultry sector. In particular, improvements were noted in the last two years in the official controls over animal health in the field, the application of bio-security measures at all levels of production, the movement controls in certain sectors and the surveillance system applied for AI. The overall system gives sufficient guarantees that products to be exported to the EU fulfill the requirements in the relevant certificates. Some minor shortcomings still exist in certain aspects of the system, in particular at laboratory level."

The Thailand Competent Authority has submitted its action plan to the Commission. The full report, and the comments and response from the Thailand CA are attached.

Based on the results of the inspection and the guarantees given by Thailand, DG SANCO may now propose: their authorisation for exports of poultry meat to the EU; the specific animal health conditions under which imports will be authorised and the list of approved establishments in the country. These will then be discussed with representatives of all EU Member States. If the Member States have a favourable opinion on the proposal, the European Commission adopts a Decision to authorise the country, with the specific import conditions. For the report and the response from the competent authority in Thailand follow the link to the Commission website <http://tinyurl.com/3kbvghmm>

White Paper, Roadmap to a Single European Transport Area

The European Commission has adopted a roadmap of 40 concrete initiatives for the next decade to build a competitive transport system that will increase mobility, remove major barriers in key areas and fuel growth and employment. At the same time, the proposals will dramatically reduce Europe's dependence on imported oil and cut carbon emissions in transport by 60% by 2050.

By 2050, key goals will include:

- No more conventionally fuelled cars in cities.
- 40% use of sustainable low carbon fuels in aviation; at least
- 40% cut in shipping emissions.

- A 50% shift of medium distance intercity passenger and freight journeys from road to rail and waterborne transport.

All of which will contribute to a 60% cut in transport emissions by the middle of the century. Vice-President Siim Kallas, responsible for transport said, "Transport 2050 is a roadmap for a competitive transport sector that increases mobility and cuts emissions. We can and we must do both. The widely held belief that you need to cut mobility to fight climate change is simply not true. Competitive transport systems are vital for Europe's ability to compete in the world, for economic growth, job creation and for peoples' everyday quality of life. Curbing mobility is not an option; neither is business as usual. We can break the transport system's dependence on oil

without sacrificing its efficiency and compromising mobility. It can be win-win."

The Transport 2050 roadmap to a Single European Transport Area sets out to remove major barriers and bottlenecks in many key areas across the fields of: transport infrastructure and investment, innovation and the internal market. The aim is to create a Single European Transport Area with more competition and a fully integrated transport network which links the different modes and allows for a profound shift in

transport patterns for passengers and freight. To this purpose, the roadmap puts forward 40 concrete initiatives for the next decade.

The Transport 2050 roadmap sets different goals for different types of journey - within cities, between cities, and long distance.

To access the white paper and track the legislative process go to: <http://tinyurl.com/3uy93a5>

For the Commission documents go to:

<http://tinyurl.com/637he2b>

Commission proposal to repeal dietetic regulations

On 20 June 2011 the European Commission adopted a draft regulation to change EU rules on current dietetic legislation Directive 2009/39/EEC (also referred to as the PARNUTS framework directive). The current directive covers food for infants, gluten intolerants, slimming foods, foods specifically aimed at athletes and foods for particular or special nutritional uses. Discussions with Member States and stakeholders have highlighted the increasing difficulties related to the implementation of the legislation on dietetic foods, in particular in parallel with more recent pieces of union legislation, such as the legislation on food supplements, on fortified foods and on the use of nutrition and health claims.

A study pointed out that the type of foods regulated under the dietetic food legislation differs significantly between Member States: similar foods could be marketed in some member States as dietetic foods while in others as food for normal consumption addressed to the population in general or certain sub-groups, such as pregnant women, active individuals, older adults etc. The interaction of the dietetic food legislation with the more recent pieces of EU legislation, potentially covering similar products, and occasionally conflicting, has often created trade distortions in the internal market due to different interpretations and enforcement across Member States.

These more recently adopted union acts would adequately cover products addressing nutritional benefits for the general population and certain sub-group with less administrative burden and more clarity. The difference between "dietetic foods" for specific groups of the population and "specialised foods" for the general population or sub-groups is no longer considered clear and useful.

The proposals strengthen provisions on foods for vulnerable population groups that need particular protection e.g. infants and children up to 3 years old and people with specific medical conditions e.g. cancer patients or people with metabolism disorders. Specifically it will:

- Keep current compositional and labelling rules for infant and follow-on formulae, processed cereal-based foods and other baby foods and foods for special medical purposes
- Replace the current 3 lists with a single EU list of substances that can be added to these foods including minerals and vitamins

- Repeal Directive 2009/39/EC and abolish the concept of dietetic foods
- Repeal Commission Regulation (EC) No 41/2009 on foods for people intolerant to gluten (which is due to come into force on the 1 January 2012). Claims about gluten ('gluten-free' and 'very low gluten') will be moved into the Nutrition and Health Claims Regulation (Regulation (EC) No 1924/2006).

In cases of dietetic foods for which no further rules will be set in specific pieces of legislation, the current presence on food labels of "dietetic" suitability statements on one hand and nutrition and health claims on the other is seen to create increasing confusion for consumers and enforcement authorities. Cases have also been seen where manufactures are selective in the legislative requirements that they follow. In future these will be covered by general food labelling regulation. Having no general rules on dietetic foods and clearer rules for foods for specific groups of the population will provide clarity and legal certainty. Food products will be covered by the same rules in the EU. This will ensure that the same high level of consumer protection is applied in all Member States and that consumers will be able to compare food products more easily. The reduction in legal confusion will also facilitate market access for the Small and Medium-sized Enterprises (SMEs), support innovation and make it easier for controlling authorities to check that a food is correctly labelled when considering its nutritional composition and target audience.

The proposal will follow the ordinary legislative procedure. Realistically, rules could be adopted by the end of 2012. For more information:

<http://tinyurl.com/3carzbc>

The UK governments have launched consultations to seek views on the proposal to inform forthcoming negotiations within Europe. This is through the FSA for Scotland and N. Ireland, the Welsh Government and the Department of Health in England. Access to the consultations in all the UK governments can be made through the FSA Website at this link: <http://tinyurl.com/3gsltaz> The closing date for responses is 30th September for England and the 3rd of October for Northern Ireland and Scotland

Europe and Global Food Security

As the world's population approaches ten billion, issues like climate change, growing scarcity of oil and availability of quality land and water are challenging the planet's capacity to produce enough food for everyone - a paradigm shift that could potentially pave the way for a new global 'food crunch'. According to the United Nations Food and Agriculture Organisation, "food security exists when all people, at all times, have access to sufficient, safe and nutritious food to meet their dietary needs and food preferences for an active and healthy life". This involves adequacy of food supply and availability; stability of supply, without fluctuations or shortages from season to season or from year to year; accessibility to food or affordability, and quality and safety of food. According to the FAO, around 923 million people worldwide were chronically hungry due to extreme poverty in 2007, while some two billion more intermittently lack food security as a result of varying degrees of poverty. Recent food price increases have led to violent protests in Latin America, Africa and Asia, demonstrating the immediate impact the rise in basic commodity prices has had on the world's poorest populations. In spring 2008, Thailand, Burma, Laos, Vietnam and Cambodia agreed in principle to form a rice price-fixing body, the Organisation

of Rice Exporting Countries (OREC), amid soaring costs of basic grain. Such a food cartel, to be set up by 2012, would be similar to the oil cartel OPEC. Europe's Common Agricultural Policy (CAP) was initially created to support production and overcome food shortages induced by the Second World War. But it led to overproduction and exported food surpluses to world markets, which in turn meant that developing countries faced unfair competition. Nowadays, while the EU has opted to reduce its direct subsidisation of production in favour of redirecting money towards rural development, recent hikes in food prices have prompted renewed debate on the way forward. Debate on the CAP's future is just beginning, with major changes to EU agricultural policy expected from 2013. Current threats to global food security identified in the report include: Increased demand for food stemming from global population growth; Competition for land; soil quality; genetic erosion' in agricultural biodiversity; water scarcity; climate change and the ever decreasing supply of fossil fuels. The report goes on to identify potential global solutions.

For the full report go to: <http://tinyurl.com/3tnk7wb>

Commission amends listing of High Risk Products Subject to Border Controls

Commission Regulation (EC) No 669/2009 as regards the increased level of official controls on imports of certain feed and food of non-animal origin and amending Decision 2006/504/EC was adopted in July 2009 to allow known or emerging risks in feed and food of non-animal origin to be countered more effectively. The Regulation requires Member States to step up controls on certain imports of feed and food of non-animal origin, which are listed in Annex I to the Regulation. The Commission presented a proposal to amend Annex I at the meeting of the Standing Committee on the Food Chain and Animal Health (SCoFAH) on 6 July 2011, which endorsed the recommendations.

As controls performed at European Union borders on the basis of the recently applied regulation continue to deliver results, the EU is removing some products from, while adding others to, the list of imports of plant origin that are subject to an increased level of official controls at national level. In particular, because of the satisfactory results reported by Member States last year and in the first half of 2011 according to Regulation (EC) No. 669/2009, basmati rice from Pakistan will be de-listed from the regulation's Annex I. New listings and the increase of control frequencies will enter into force on 1 October 2011. Items deleted from the Annex 1 list such as basmati rice from Pakistan apply from 3 days after publication of the new regulation into the Official Journal of the European Union, which was from 13 August 2011. The controls under Regulation (EC) No 669/2009 therefore do not apply to this product from 13 August 2011.

Furthermore, after careful evaluation of the latest scientific information available to the Commission's services, pomelos and tea leaves from China and peppers from Egypt will be listed, both for the possible presence of pesticide residues. Also added to the list, will be hazelnuts from Azerbaijan for aflatoxins and feed additives and pre-mixtures from India for the possible presence of certain heavy metals.

The Commission presented a proposal to amend the annex at the meeting of the Standing Committee on the Food Chain and Animal Health (SCoFAH) on 6 July 2011, which endorsed the recommendations. The new Regulation: Commission Implementing Regulation (EU) No 799/2011 of 9 August 2011 amending Annex I to Commission Regulation (EC) No 669/2009 implementing Regulation (EC) No 882/2004 of the European Parliament and of the Council as regards the increased level of official controls on imports of certain feed and food of non-animal origin was published in the Official Journal on 10 August 2011. For more information, please visit: <http://tinyurl.com/3w2jrwa>

For the new regulation 799/2011 go to:

<http://tinyurl.com/3h186rb>

For Regulation (EC) No 669/2009 go to Eurlex at:

<http://tinyurl.com/3bjdrnt>

E. coli (STEC) O104:H4 2011 Outbreaks in Germany and France

Since May 2011, an outbreak of Shiga-toxin producing *Escherichia coli* (STEC) has been ongoing in Germany, though the number of new cases is rapidly decreasing. On 24 June 2011, French authorities reported an *E. coli* outbreak in the region of Bordeaux. Since the start of these outbreaks, there have been a large number of patients with bloody diarrhoea caused by STEC and an unusually high proportion of these have developed haemolytic uremic syndrome (HUS). To date, the *E. coli* O104:H4 outbreak is responsible for 48 deaths in Germany and one in Sweden. The total number of cases reported in the EU, Norway and Switzerland is 4,178. The analysis of information from the French and German outbreaks leads to the conclusion that an imported lot of fenugreek seeds which was used to grow sprouts imported from Egypt by a German importer, is the most likely common link but other lots may be implicated. As a result the European Commission has withdrawal from sale batches of fenugreek seeds sourced from Egypt between 2009 and 2011. A UK company that was linked to the outbreak in France is the only UK business currently known to have received the implicated fenugreek seeds, via the German importer of the affected batch. They have been withdrawn from sale by the company and samples tested for *E. coli* O104:H4. The withdrawal, which was implemented across Europe, covers fenugreek seeds for sprouting does not include ground spices for cooking or products with fenugreek as an ingredient. Additional precautionary action taken by the European Commission included a temporary ban on the import of fenugreek and certain seeds, beans and sprouts imported from Egypt. This ban is in place and remains until 31 October 2011.

The measures were decided by the EU following the European Food Safety Authority's (EFSA) report into the possible source of the outbreaks in Germany and France. However, the seeds are not only used for sprout production and a risk assessment is being carried out by the Federal Institute for Risk Assessment into the relevance of EHEC O104:H4 in fenugreek seeds which are used in different foods, including food supplements. Whether these products can cause an infection if processed with contaminated fenugreek seeds is primarily determined by the preparation and processing methods. Since it is possible that the pathogen also occurs inside the seeds only thermal treatment methods (e.g. heating to 72 °C in moist environment for two minutes in the core of the seed) are suitable to safely eliminate the germ. A chemical treatment such as cleaning with chlorine water etc. is not sufficient in order to safely eliminate any EHEC bacteria that may be in the seed core. Similarly, the germ survives maturing, drying, salting and acidification of foods.

Against the backdrop of the severity of the disease caused by EHEC O104:H4, the BfR advises that food companies should examine whether material from a possibly contaminated fenugreek seed batch has been used,

whether their processes are suited for the safe elimination of the germ in and on the seeds and if no they should withdraw the manufactured products from the market. For the full report visit the BfR website at:

<http://tinyurl.com/3kzxhq9>

Current EFSA recommendations regarding the consumption and use of fenugreek are that any fenugreek seeds for homegrown sprouts and shoots bought between 2009 and 2011 that are still present in private households, should be discarded along with the residual waste. This also applies to seed blends that contain fenugreek seeds.

Initial FSA advice that sprouted seeds should only be eaten if they had been cooked thoroughly until steaming hot throughout and that they should not be eaten raw has now changed. As the investigation has developed the most recent advice (current 21 July) is to follow the on-pack instructions. Sprouted seeds can be eaten raw if they are labelled 'ready-to-eat' or 'ready-to-wash'. All other sprouted seeds, if not labelled as such, should be cooked thoroughly until steaming hot. Caterers are also advised that they should source their supplies of sprouted seeds from producers that have recognised food safety and quality control systems in place.

The FSA also advise that Seed samples from the UK company implicated in the French outbreak have to date, tested negative for *E. coli* O104:H4 and that there is no evidence that any of the implicated seeds are on sale in the UK To date, no cases of *E. coli* O104:H4 food poisoning have been reported in the UK linked to the outbreak in France. For most recent recommendations follow the links below: <http://tinyurl.com/4yux6pr> And <http://tinyurl.com/3dx9mwe>

As a result of the outbreak Russia had banned all imports of vegetables from the EU. On 22 June an agreement was signed to allow such trade to resume immediately. Each Member State exporting fresh vegetables to Russia will have, for a limited period of time, to certify the origin of the produce and the absence of *E. Coli* 104 on the basis of a general monitoring system in its territory for this strain. The certification system will be temporary, as it will be applied until the 10th day after EU Member State authorities report no new human case linked to *E. coli* O104. Frozen vegetables are traded normally and are not affected.

European Egg Processors Association GMP Guide

A new Guide to Good Manufacturing Practice for Liquid, Concentrated, Frozen and Dried Egg products used as food ingredients (non-ready to eat egg products) developed by The European Egg Processors Association (EEPA) has recently been published as a Community Guide on the European Commissions website <http://tinyurl.com/44kgqpu>

EEPA is a non-profit organization which was founded in 1995 with the ambition to unify all egg processors within the EU and today counts ca 50 egg processing companies as its members from all over Europe. In 2002 EEPA set up a Technical Committee in order to draw up a Guide to Good Manufacturing Practice for the Egg Products Industry. The Technical Committee, presided over by David Cassin first sent the completed guide in April 2005 to the European Commission with the request to have it developed as a Community Guide

To find out more about EEPA visit their website, <http://tinyurl.com/3nlc28o>

The scope of the guide covers egg processing from delivery of shell eggs to the egg breaking plant to egg products shipment, including liquid, concentrated, frozen and dried egg products. It is for egg products that are used as food ingredients and excludes ready to eat egg products, such as cooked and peeled eggs, poached eggs, omelettes, and scrambled eggs. The guide is voluntary and aims to:

- Ensure the food safety of egg products available on the European market, in compliance with the European rules in force
- Give competent authorities a complementary reference for their inspections
- Provide a basis for any egg product's industry from another country of Europe, who want to export to the European Union
- Enable food business operators to choose between different options depending on conditions in their establishments

Additives

Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives formed part of the food improvement Agents package which saw the consolidation of all food additives legislation into one single legal instrument. The regulation applied from 20 January 2010 but we have been waiting for the completion of detailed lists for annexes II and III for that regulation.

The draft documents are posted by the WTO for comment for a period of 60 days before they are adopted by the Commission. This time period has recently elapsed so we can expect to see a formal output in the near future. The WTO submissions are still marked as working documents, but indicate date of adoption and date of publication as September 2011 and a date of entry into force 20 days after that.

Links to the Draft Commission Regulations amending Annexes II and III of Regulation (EC) No 1333/2008 below

Annex II

Food additives which are currently permitted for use in foods under Directive 94/35/EC on sweeteners for use in foodstuffs, Directive 94/36/EC on colours for use in foodstuffs and Directive 95/2/EC on food additives other than colours and sweeteners, will be included in Annex II to Regulation (EC) No 1333/2008. With the exception of a small number of derogations, which apply from the date of entry into force, Annex II will apply from March 2013, giving an 18-month transition period. Any products

lawfully placed on the market during this time may continue to be marketed until the time of their durability date. A link to the amending regulation can be found below.

Draft Commission Regulation amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives can be found at

<http://tinyurl.com/3efgwlo>

Annex III

To the Regulation provides for the establishment of EU lists of approved food additives and their conditions of use in food additives, in food enzymes, in food flavourings and in nutrients or categories, to which the food additives may be added according to Article 4(4) of 1333/2008. Preparations not complying with Parts 2, 3 and/or Section A of Part 5 of Annex III may continue to be placed on the market for a period of twenty four months from the date of entry and may be marketed until stocks are exhausted. Preparations not complying with Parts 1 and 4 may continue to be placed on the market for a period of six months from the date of entry into force of this Regulation. Foods and may be marketed until stocks are exhausted. A link to the amending regulation can be found below.

Draft Commission Regulation amending Annex III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council on food additives by establishing a Union list of food additives approved for use in food additives, food enzymes, food flavourings and nutrients <http://tinyurl.com/3bbvz4f>

Salmonella Criteria in Poultry Amendment to Regulation (EC) 2073/2005

The EU notification to WTO on the draft Commission Regulation amending Annex II to Regulation (EC) No 2160/2003 and Annex I to Regulation (EC) No 2073/2005 as regards Salmonella in fresh poultry meat has given an indication of some key dates for its introduction. These are adoption 5 September, publication in the Official Journal on 5 October and entry into force 1 December 2011.

The purpose of the draft proposal is to implement Regulation 2160/2003 by introducing the detailed rules for Salmonella food safety criterion in fresh poultry meat by amending Regulation 2073/2005.

The food safety criterion is proposed to be set for Salmonella enteritidis and Salmonella typhimurium only. The objective is to provide balance between reducing human salmonellosis and a proportionate burden to

business as 80% of the food-borne illness in humans is caused by these two serotypes. The impact assessment (find link below) details other options that were explored.

None out of five 25 g samples would be allowed to contain these serotypes of Salmonella when products are placed on the market during their shelf life. The requirement will have a potentially much greater impact on frozen poultry products than their chilled counterparts.

The proposal also amends the process hygiene criterion with the number of units allowed to exceed the criteria limits before action must be taken reduced. Where Salmonella spp. is identified isolates must also be serotyped for S. Typhimurium and Enteritidis to ensure compliance with the food safety criteria in chapter 1.

The key changes are:

Annex I to Regulation (EC) No 2072/2008 on the Microbiological Criteria for Foodstuffs, Chapter 1 has the following addition:

Food category	Micro-organisms	n	c	Limits	Analytical Reference method	Stage where criterion applies
1.28 Fresh poultry meat (20)	Salmonella typhimurium (21) Salmonella enteritidis	5	0	Absence in 25g	EN/ISO 6570 (for detection) White-Kaufmann-Le Minor scheme (for serotyping)	Products placed on the market during their shelf life

(20) This criterion shall apply to fresh meat from breeding flocks of Gallus gallus, laying hens, broilers and breeding and fattening flocks of turkeys

(21) As regards monophasic Salmonella typhimurium only 1, 4 [5], 12:l:- is included.

2. In Chapter 2, Row 2.1.5 and the corresponding footnote 10 are replaced with:

Food category	Microorganisms	n	c	Limits	Analytical reference method	Stage where the criterion applies	Action in case of unsatisfactory results
2.1.5	Salmonella spp (10)	50	7	Absence in 25g of a pooled sample of neck skin	EN/ISO 6579 (for detection)	Carcasses after chilling	Improvement in slaughter hygiene and review of process controls, origin of animals and biosecurity measures in the farms of origin

(10) Where Salmonella spp. is found, the isolates shall be further serotyped for Salmonella typhimurium and Salmonella enteritidis in order to verify compliance with the microbiological criterion set out in row 1.28 of chapter 1.

3. Chapter 3. Covers rules for sampling and the preparation of test samples, section 3.2 is replaced.

It lays down detailed rules for bacteriological sampling which will now be extended to include premises producing mechanically separated meat and fresh meat in addition to slaughter houses and premises producing minced meat and meat preparations. Slaughterhouses will have to include poultry carcasses with unknown Salmonella spp. status and those that are known to be positive for S. enteritidis or typhimurium and sample whole poultry carcasses with neckskin. Other premises should prioritise whole carcasses with neckskins but the regulation allows that portions with and without skin may also be tested on the basis of risk. Where portions are sampled 5 samples of at least 25g of the same batch should be collected in samples which include as much surface skin / muscle as possible.

The Draft Commission Regulation and Impact Assessment, can be accessed through the links below

- Draft Commission Regulation (EU) amending Annex II to Regulation (EC) No 2160/2003 of the European Parliament and of the Council and Annex I to Regulation (EC) No 2073/2005 as regards Salmonella in fresh poultry meat <http://tinyurl.com/3bgl74v>
- Commission Staff Working Paper: Summary of the Impact Assessment, Accompanying document to the Commission Regulation laying down detailed rules on a Salmonella food safety criterion in fresh meat of fowl of Gallus gallus and turkeys 12948/11 ADD <http://tinyurl.com/3ga8ynx>

Commission Adopts Strategic Framework to Reduce Food Waste

The Commission has launched the EU 2020 Resource Efficiency Flagship presenting a strategic framework for a more sustainable and efficient use of natural resources. The flagship initiative for a resource-efficient Europe aims to provide a long-term framework for actions in many policy areas, supporting policy agendas for climate change, energy, transport, industry, raw materials, agriculture, fisheries, biodiversity and regional development. This is to increase certainty for investment and innovation and to ensure that all relevant policies factor in resource efficiency in a balanced manner. Within the Flagship food is defined as an important natural resource. The Commission will be focussing its efforts to improve the environmental sustainability of the food chain, on food waste minimisation and food packaging optimisation.

A "Preparatory study on food waste across EU 27" (see link below) estimates that about 89 million tonnes of food is wasted per year or 179 kg per capita per year, and that food is wasted at all the levels of the food chain.

- Households are responsible for 42% of the total (76 kg/capita/year) of which 60 % is avoidable; it is caused mainly by lack of awareness, lack of knowledge on efficient food use, attitudes (cultural, undervaluing), lack of shopping planning, packaging issues, etc.;
- The food manufacturing sector is responsible for 39% of the total; it is caused mainly by technical malfunctions such as overproduction,

misshapen products, product and packaging damage;

- The food retail/wholesale sector is responsible for 5% of the total; caused by supply chain inefficiencies, stock mis-management, marketing strategies, temperature sensitivities, etc.;
- The food service/catering sector is responsible for 14% of the total; caused mainly by the one-portion size approach, overstocking, attitudes, and preferences.
- Agricultural food waste and fish discards are not included in this study.

Actions to minimise food waste should therefore involve all the actors of the food chain and should target the various sector-specific causes. The Commission has started to analyse with a number of stakeholders via existing platforms how to minimise food waste and optimise food packaging without compromising food safety including: the EU Retail Forum for Sustainability production (Visit their website at:

<http://tinyurl.com/3flclot>); The European Food Sustainable Consumption and Production Round table (Visit their website at: <http://tinyurl.com/43egxae>) and; the High-level Forum for Better Functioning Food Supply Chain (Visit them at: <http://tinyurl.com/3u6tkod>)

For the detailed studies and information sources:

EU funded study: <http://tinyurl.com/4424obc>,
FAO study: <http://tinyurl.com/3chjpsz>

Government Plan to Enable the Green Economy

Further steps on the path to a green economy that Government and businesses can take have been published. The report **'Enabling the transition to a green economy: Government and Businesses working together'** can be found on the business link website at <http://tinyurl.com/3opd9cv> looks ahead to 2020 and maps out planned Government action across areas including climate change, resource efficiency, waste prevention, carbon capture and storage, offshore wind generation, and the Green Deal. It will form the basis for continuing dialogue between government, business and communities.

The document has been developed by Defra, BIS, and DECC in response to requests from the private sector for greater clarity on what government means by a 'green economy', the policies being put in place to achieve this, and how they come together.

Publishing the document, Environment Secretary, Caroline Spelman, said:

"The government's objective of reducing the deficit and strengthening the economy goes hand in hand with our ambition to be the greenest government ever.

"Moving to a green economy presents huge opportunities for British businesses not only to reduce their environmental impact, but also to transform products and

services, develop cleaner technologies, and capture new international markets."

Government and businesses are engaged in an ongoing dialogue in an attempt to ensure that the UK remains competitive and seizes business opportunities as it moves to a green economy. It also sets out commitments from government on actions it will take to support businesses and help establish the clarity needed to underpin private sector investment. These include promoting international action; attracting investment in infrastructure; proportionate environmental regulation that minimises the burdens on business; voluntary agreements as an alternative to regulation; and equipping the work force with the right skills.

Business Secretary, Vince Cable, said:

"Businesses need to prepare for a low carbon future; and minimise the risks in the fossil fuel economy; and maximise the opportunities arising from green technologies.

"We have produced Enabling the Transition to a Green Economy in response to businesses who have told us that they needed greater clarity on what environmental policy means for them."

Members of the British Frozen Food Federation requiring further information about any item in this newsletter should contact Ian Farley, Technical and Legislative Manager or Su Dakin, Technical Manager

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NEWS LETTER

JULY 2011

Improving Cold Storage Equipment in Europe (ICE-E)

ICE-E energy advisor

Benchmark your cold store and find out how much energy you could potentially save. The ICE-E survey benchmarking web site (called 'the energy advisor') is collecting data on cold store energy use. So far the team has collected approximately 150 data sets and new data is being added all the time.

“Find out how efficient your cold store is and benefit from the free energy advisor tools”

Why not visit the site at:

http://coldstoresurvey.teknologisk.dk/pages_open/login.aspx. It only takes 10 minutes to fill in the survey and you can then benchmark your cold store against others in the survey.

Participants in the survey can also sign up for one of 25 free energy audit carried out by the ICE-E team. This will involve a detailed analysis of the performance of your cold store and advice on how to reduce energy consumption.

All data submitted is confidential and we will never publish the names of the survey participants.

You can also use the free tools and information available to help reduce energy consumption. ■

ICE-E in Prague

The ICE-E team will be holding a free workshop at the IIR (International Institute of Refrigeration) International Refrigeration Congress in Prague in August. The ICE-E workshop will be held on Tuesday August 23.

The workshop will showcase the work being carried out in ICE-E and will also include information from end users including Danone, Unilever and ECCLA.

The team will also be presenting a paper at the conference with the latest information on the benchmarking survey. This will have the complete up to date information

from the survey and will compare information collected from the ICE-E survey with data collected from other surveys.

“Join us for the free ICE-E workshop in Prague and find out about the latest ICE-E initiatives”

To book a place at the workshop please contact project coordinator Judith Evans (j.a.evans@lsbu.ac.uk). ■

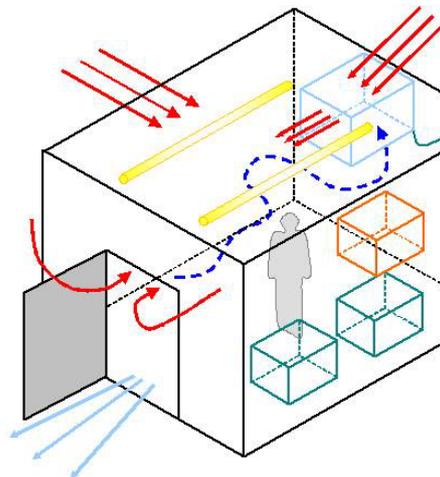


Innovative models for cold store operators

One of the tasks within ICE-E is to develop mathematical models that can be used by cold store operators. Two models will be developed:

1. A simple steady state model that will be simple to use and provide rapid answers for cold store operators.
2. A more complex dynamic model that will require more knowledge to operate but will provide more detailed predictions of energy usage over a year.

The simple model will be Excel based and will enable end users to compare performance of their cold store when



Cold store heat loads

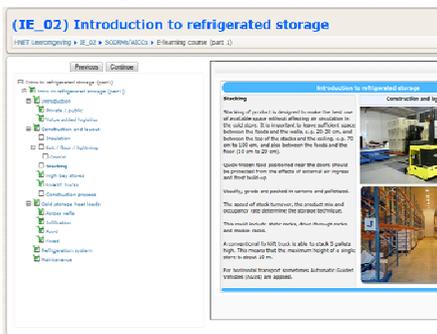
changes to the operation are made. The complex model will take data from the simple model and feed it into a model called '[Pack Calculation](#)' that already has complex refrigeration system designs available for dynamic predictions. The ICE-E team will add information to Pack Calculation including new data on compressor performance. The models will be available as free downloads on the ICE-E web site (www.ice-e.eu).

If you would like to test or comment on a beta test version of the models please contact Alan Foster (a.m.foster@lsbu) or Lars Reinholdt (Ire@teknologisk.dk). ■

Case studies and e-learning

As part of the project the ICE-E team are also developing case study documents and e-learning packages. A set of 15 case studies will be developed. Five e-learning modules will also be delivered and are being developed. These will be free and will be available from end of 2011 for use.

Further information and registration is via the ICE-E web site (www.ice-e.eu). ■



ICE-E supporters

The ICE-E project has a number of supporters who are part of a project steering group. These include:

- AICAR (Italian Association of Air-Conditioning, Heating and Refrigeration),
- BFFF (British Frozen Food Federation),
- ECSLA (European Cold Storage and Logistics Association),
- EFFoST (European Federation of Food Science and Technology),
- FSDF (Food Storage and Distribution Federation),
- GEA Technofrigor,
- IIR (International Institute of Refrigeration),
- Star Refrigeration,
- JCI (Johnson Controls Inc.),
- KWN Engineering GmbH,
- Unilever . ■

Free tools to help you reduce energy consumption in cold stores. Sign up for updates at ice-e.eu



The ICE-E project is supported by eaci and involves partners from the UK, Denmark, Belgium, the Netherlands, Bulgaria, Italy and the Czech Republic

